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If the housewife or cook would only try to trace the cause of her failures in baking the chances are she'd discover it in the flour.

Success in baking is governed by the quality of the flour.

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"Ceres" is the one flour that possesses the limit of all nutrient properties.

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Washington Brewery Co.,
4th and F Sts. N. E.
Phone East 254.

The Healthgiver.

Feb. 1-11-25

A Study in Appetites.

Many morning appetites turn away from breakfast foods this way

More are indifferent this way

All, however, are eager this way for

TOASTED WHEAT FLAKES.

They invite, strengthen, satisfy. The genuine bear a picture of the Battle Creek Sanitarium on the package. Others are imitations.

BATTLE CREEK SANITARIUM FOOD CO.,
Battle Creek, Mich.

Original Manufacturers of Battle Creek Foods.

Petticoat Protection.

Tippling—No used to hunt, but found it too expensive.

Tippling—Yes, every time I went out west my mother-in-law made me add a big lot to my life insurance.

Table and Kitchen.

How to Make Homely Vegetables Savory.

This is a season of scarcity in vegetables, except where one has resource to large city markets, where one can obtain fresh green vegetables almost all the entire year round, if disposed to pay prices demanded and risk satiety until you are ready to exclaim, "Oh, for a new vegetable!"

One is apt to understate the so-called homely vegetables, the cheaper, coarser sort, unless we except the white potato, that, in spite of its plebeian appearance and humble origin, is the favorite in cabin and hall. By some strange mental process we discriminate between inanimate and animate nature without apparent and just cause, and in this way rank some vegetable above others, not on account of their superior value or qualities, nor perhaps their finer appearance, or even more delicate flavor, but often because of an unjust prejudice which may arise wholly from continued bad methods of preparation.

The cheap, plain vegetables will bear as much dressing up and variation in their treatment as will the finer varieties. That aristocratic member of the cabbage tribe, the cauliflower of the family, is quite as unpalatable to the fastidious diner when served by careless hands as is the "ugly duckling" of the family, the cabbage head. While it is not true in the majority of cases that the homely vegetable is just what is called for in recipes there are substitutes just as good, it is true that good judgment and skill, allied with a proper interest in your work, will enable you to make even the most humble things as savory as those the fullest purse can buy; and by the way, the cauliflower, raised in the eye in the way of dainty serving and garnishing, and upon the taste by your cleverness in seasoning and flavoring, so that the dish is tantalizing and delicious, you can frequently make the underrated vegetables quite as delicious as those which are only superior because of their scarcity and come under the head of luxuries.

Turnips. These are of two chief varieties, the white and yellow. Formerly the white or purple-tinted was the variety used for culinary purposes, and this was a garden product; but now both the white and yellow are raised as extensively as potatoes, and in the fields.

They are used in many sections as food for cattle, and while the object, for this reason, seems to be to increase their size as much as possible, this destroys to a great extent their value as a table vegetable.

The increase in size does sacrifice the tenderness and flavor to some extent, and these overgrown vegetables when old contain tough, woody fiber which is quite indigestible. Therefore when old turnips are used they should be mashed fine and mixed with a better puree than any other purpose. The young turnip is delicate and digestible. There are many nice ways of serving these. If possible buy turnips raised for table only and not for general market purposes, for the reason previously given.

Parsnips. These, when carefully grown and young, are very sweet and tender. They are also adapted to field culture, and the overgrown and old parsnip is decidedly indigestible, as it is principally woody fiber. It is one of the cold weather vegetables, as frost does not injure the root, but they are said to improve after frost comes. Parsnips are more frequently used than carrots, which they closely resemble in food properties and composition.

Parsnips are a Lenten vegetable, as they combine well with fish, and especially salt fish.

Carrots. These, like the parsnip, contain a considerable amount of sugar. The French use carrots much more extensively than we do, both as a separate vegetable and in soups, savory dishes as stews and soups. They pay much attention to its cultivation in the effort to produce a variety that contains as little as possible of the heart or core, which is a hard and becomes hard or woody with mature growth. The tender outside pulp is often grated into soups and eaten without cooking; in its raw condition it is considered to possess antiseptic properties.

Considering these vegetables as regards nutrients, they possess, they are not very valuable, as they are principally water, with a small percentage of starch and sugar and still less of other elements. These vegetables become more generally available at the season when a greater amount of dry as well as strong meats are consumed and a less amount of clear water desired, are earned more certainly by nature to keep up an even balance of health than the careless observer appreciates.

While these vegetables as bulk in making up an average bill of fare, they are composed of parts must be compared with those of other vegetables and the necessary proportion of starches, sugars and proteins supplied from those richer in these elements. The distinctive flavor which characterizes each of these vegetables is what recommends them to most people.

These flavors, like those of the onion and cabbage, may be intensified to disagreeableness, unless they are properly cooked.

Creezy Soup a la Reine. Take a dozen small, tender carrots, one onion, one turnip or potato, sweet or white; quarter of a pound of lean ham, a few sprigs of parsley, a bay leaf, four ounces of butter, one pint of water, five pints of stock, two ounces of flour, a tablespoon of sugar and salt to taste. Scrape the carrots; grate them if young and tender; if large, use both, and after scraping cut in thin slices, taking off the exterior part and leaving the light yellow stock. Peel and slice the onion and turnip or potato; add to a stewpan with the ham, parsley, bay leaf and butter and cook all together until a golden brown; then add the carrot and about a pint of water and stew until tender. Stir in the flour, sugar and salt to taste. Cook for about fifteen minutes; then strain through a sieve and add the stock. If you have made a stock, a knuckle of veal or meat trimmings may be used with the five pints of water and taploca or sage used to thicken instead of the flour.

Carrots and Green Peas. This makes a pretty vegetable dish as well as a salad and is most palatable as well.

Cut the tender part of the scraped carrot into small cubes or dice; cook until nearly done in salted water, add an equal quantity of green peas and cook until tender, season with salt and pepper and thicken the liquor with flour and any part rubbed to a smooth paste, in equal quantities.

Canned peas may be used. In this case cook carrots until done, then add the peas and liquor and thicken, season to taste.

Carrots a la Flamande. Scrape young carrots, parboil and cut into slices and simmer in a very little salted water until tender. When done drain and add to a cream sauce, to which you have added the yolks of eggs—two yolks to a cup of sauce. Season with a little onion juice and chopped celery and a pinch of sugar.

Carrots Flemish Style. Scrape and boil six or eight good-sized carrots until they are tender, about three-quarters of an hour. Then cut into dice or fancy shapes and add to them five small white onions, one of parsley, chopped fine, and one and one-half cups of stock or brown gravy; season to taste and simmer until onions are done.

Parsnips Browned. Scrape and slice the parsnips and pare

What has worn well and lasted long must be good. This is Nature's law and applies to all things. As against the claims of transient competitors and imitators the

Company's

about the same amount of potatoes; small ones are best and can be cooked whole. Put a few thin slices of fat salt pork in bottom of saucepan and let cook brown. Then place over fire and add parsnips and potatoes in the kettle over the pork. Add just enough water to cook them without burning them while they brown slightly. Be careful not to let them burn. It will take one and one-half hours to cook them nicely. When done remove the vegetables and thicken the brown gravy with a little flour and butter, and season with salt and pepper. Arrange the vegetables on a platter with the brown gravy and garnish the parsnips with parsley and serve.

Parsnip Croquettes. Scrape the parsnips, cut in half and scoop out the stalk or woody center; boil in broth or soup stock until tender. Then drain and chop rather fine; season with salt, pepper and onion, and mix with a little cream or broth; add a beaten egg to each cupful of parsnip, form into croquettes and dip in egg and crumbs and fry in deep fat. Or, combine with the dips and form the mixture into balls and drop into the fat.

Turnips in Brown Gravy. Pare and cut the turnips into squares and boil in salt water until tender. Make a brown sauce or gravy in usual way, season with salt and pepper. Drain the turnips thoroughly and add to the sauce with a little cream. Let boil up and serve.

Glazed Turnips. Boil and drain the turnips, then slice rather thick. Melt butter in a pan and when hot lay in the slices of turnips, sprinkled with salt, pepper and sugar. Brown well on both sides and serve.

Yellow Turnips. These are improved by cooking with potatoes; two potatoes to six turnips. These can be mashed, creamed or stewed. If turnips are small and young cook them whole like onions. Old turnips and potatoes can be cut into small balls with a vegetable scoop and served as a regular vegetable or garnish. The yellow turnips go nicely with the white for this purpose.

Cream Caramels. Put two cups of granulated sugar in a saucepan with a cup of cream and a teaspoon of butter and stir it until sugar is dissolved; then boil it until it will form a soft ball when dropped in cold water. Remove the butter and add a teaspoonful of vanilla. Beat until creamy, then pour into buttered tins to depth of an inch. When cool enough mark out into squares.

Russian Toffee. Half a pint of cream, one cup of fine white sugar and a teaspoon of vanilla. Put sugar and cream into a saucepan and boil slowly over a good fire. When the mixture gradually thickens add the vanilla; and when it becomes frothy and leaves the sides of the pan clean, pour it out into shallow buttered pans and as soon as cool enough cut into squares.

Maple Caramels. Take two cups of coffee sugar; one cup of rich cream, one cup of maple syrup and if you want your caramels "chewy" like confectioners' caramels add three-quarters of a cup of glucose, which can be purchased at wholesale of confectioners. The caramels are finer without this. Put above materials together same as other caramels.

Making Fondant. Mr. J. McL. writes: You give some valuable recipes for making fondant. I would like to give the directions for making fondant for new readers. Will you kindly give me a book where I can get a book on candy making, a book such as confectioners' establishments would have? I want to study up on the business.

When making fondant it will be less likely to grain if made on a clear, dry day. Keep it in a closely covered dish until needed. For the white fondant take two cups of granulated sugar, one cup of boiling water, and some salt. For the pink or cream of tartar; we prefer ours without. Put the materials in a smooth saucepan and stir until thoroughly dissolved. When it boils watch sides of the pan and if grains or crystals appear, wipe them off with a damp cloth, but do not disturb the boiling stir. Let the sugar boil until it will form a soft ball when dropped in cold water; have a marble slab or large white plate brushed with sweet salad oil to within a few inches of the edge. Pour the syrup out on this and allow to cool until you can leave an impress of your finger on it. Then begin to stir it, using a wooden paddle well oiled, until it is creamy-white mass, and too stiff to stir longer. Take it into the hands and knead it like dough for about five minutes to make it smooth and elastic. Then put it in a covered dish with a damp cloth over it and let it stand for at least twenty-four hours before using it. This will keep for a very long time, especially in cold weather, so quite a quantity can be made at a time. The white fondant can be colored any desired shade with the colorings used by confectioners, and if the body of the candy and dipping as well.

Menus.
WEDNESDAY.
BREAKFAST.
Fruit, Cream, Cereal, Steamed Potatoes, Smoked Fish, Griddle Cakes, Maple Syrup.

LUNCH.
Potato and Cucumber Salad, Individual Mince Pies, Tea, Spiced Peaches.

DINNER.
Clear Soup, Rice, Stewed Chicken, Celery and Nut Salad, Sweet Potato Croquettes, Cheese, Coffee, Wafers.

THURSDAY.
BREAKFAST.
Fruit, Cream, Cereal, Omelet, Bacon, Mush Waffles, Maple Syrup.

LUNCH.
Cream of Corn Soup, Deviled Crabs (canned), Celery and Olive Salad, Apple Pie, Cheese.

DINNER.
Vegetable Soup, Braised Smoked Tongue, Potato Salad, Creamed Carrots, Spinach Salad, Coffee.

FRIDAY.
BREAKFAST.
Fruit, Cream, Cereal, Boiled Mackerel, Baked Potatoes, White Muffins.

LUNCH.
Fried Oysters, Tomato Jelly, Celery, Nut and Grape Salad, Cheese, Coffee.

DINNER.
Clam Broth, Fish Cutlets, Tomato Sauce, Baked Potatoes, String Beans, Peach Tapioca, Coffee.

SATURDAY.
BREAKFAST.
Fruit, Cream, Cereal, Thin Broiled Slices Ham, Corn Bread, Lyonnaise Potatoes, Cold Tongue, Cream of Pea Soup, Celery Relish, Macaroni au Gratin, Cereal Coffee.

DINNER.
Stewed Corn, Baked Sweet Potatoes, Fruit Salad, Coffee, Wafers.

Heavy Bombardment. From the Chicago News. Sam—"Yo" say dat de bride on groom had to be sent to de hospital soon after de marriage ceremony. How was dat?" Remus—"Why, some ob deh frien's thought it would be luckier to throw old horseshoes."

"Yes, I consider my life a failure." "That's true," how said "Why should you say that?" "I spend all my time making money enough to buy food and clothes; but the food disagrees with me and my clothes don't fit."—Exchange.

HOUSE-PLANTS.

It was the ever frank "Elizabeth" commenting on her "thin, frail, intelligent and lovable" young German friend, who had just lunched on beer, adiwenekotelletten and cabbage salad, with caraway seeds in it, who said: "And now I hear her through the open window extemporizing touching melodies in her charming cooling voice. What better proof can be needed to establish the superiority of the Teuton. Then the fact that after such meals he can produce such music? Cabbage salad is a horrid invention, but I don't doubt its utility as a means of encouraging thoughtfulness, nor will I quarrel with it, since it results so poetically, any more than I quarrel with the manner that results in roses."

Despite Elizabeth's malodorous comparison, the cabbage has an assured place in the affections of too many people beside Germans to be lightly cast aside. They are among the most inexpensive green vegetables now in the markets, and may be prepared in such a variety of ways that they need no apology.

While their food value is not especially great, they are none the less useful adjuncts to the dietary from the salts which they contain, and from their appetizing admixture with certain other foods. Besides its unpleasant odor, as usually cooked, the cabbage has received an unsavory reputation as an indigestible food, to be attributed to the ignorance of the cook and the perversion of cookery. Properly treated, vegetables are more delicious when eaten raw than when cooked. When cooked in four or even less hours. The corned beef and cabbage dinner of the Irish is generally cooked, and is not to be commended. It should be blanched first that its rank juices which make it coarse and indigestible may be removed. It may be finished cooking with some of the pot liquor to season.

Cabbage boiled in this way is delicious. Take a medium sized fresh head of white cabbage and cut into quarters, first removing the outer green leaves, green and the stem from the head, wash and drain very dry. Put into a kettle with plenty of boiling water, one tablespoonful of salt and a scant teaspoonful of soda. After it begins to boil, remove the cover and cook rapidly for twenty-five minutes.

When tender, pour off the water and drain the cabbage. Press with a plate to get out every drop of water. Put back in the kettle with one tablespoonful of butter and a scant teaspoonful of flour mixed. Add a scant teaspoonful of salt, and a half cup of milk. Let the milk boil up through the cabbage, cutting a knife about an inch deep, and remove from fire. Then serve.

Such a dish of cabbage served with a "pot roast," which is similar to the French braised beef, gives a dinner which is digestible. The fresh meat braised with vegetables until quite tender has had all its juices carefully saved by browning, instead of being thrown away in pot liquor.

Another delicious way of cooking cabbage is to grate it. Boil it in salt water, then chop. Put a layer in the bottom of a buttered baking dish and sprinkle with bread crumbs, grated cheese and paprika. Repeat the layers until the cabbage is all used, and top with a layer of grated cheese and bits of butter. Bake until a golden brown and serve in the dish.

Still another excellent way in which to cook a cabbage is to stuff it. Cut out the heart and stem and remove the outer green leaves. Plunge the heart into a kettle of boiling water for ten minutes and then take it up carefully so as not to break it. Let it cool. Meanwhile prepare a forcemeat, using a pound of country lard, with the addition of a pound of lean veal ground or pounded fine, if preferred. Tie up in a piece of cheesecloth so that the stuffing will not come out. Put into a shallow kettle with a cup of stock, a small carrot and a little onion, and simmer for an hour or so. Cover closely and range or in the oven, basting occasionally. Serve with a brown sauce made from the stock in which the cabbage was cooked.

If one does not happen to have any soup stock on hand, any gravy or a little beef extract dissolved in hot water will answer quite as well.

A bottle of caramel coloring kept on hand will be of great use in giving a great deal of convenience in giving the rich brown to gravies and sauces that is so desirable. A grayish, pulpy beef gravy, particularly, is neither appetizing nor good to look upon. Failing the caramel which may be obtained of the high-class grocers, a jar of browned butter ready to serve very well. Put a little of the caramel in the gravy, and stir or on the stove, stirring frequently to keep from scorching. When a rich, deep golden brown is reached, the gravy is ready to be set in your kitchen. Where it will be "handy" to the stove. This will be found particularly nice for thickening veal and roast pork or gravy. Cabbage that is to be shaved for cold water for an hour or two to crisp. Dressed with lemon juice and the best grade of vinegar it will be more delicate than when vinegar is used.

The fuel value (that is, the working power, considering the body as a machine to be stoked) of a pound of cabbage is estimated at 140 calories. This is greater than that of a pound of only two vegetables, 105; turnips, 130; egg plant, 130; spinach, 120; tomatoes, 115. Potatoes, onions, squash, cauliflower, green peas, beans, corn and beet are poor nourishers, as compared with the cabbage, beans holding the first rank and sweet potatoes second. Never throw the cabbage in which either cabbage or bean soup is made, for the cabbage and beans have been boiled down in the kitchen sink. Their odor is much more pervasive and lasting than the "acet of the roses" that clings to the shirred vase—and beyond question far less agreeable.

If the necessity that confronts the dweller in a city flat, and therefore "knows no law," demands the disposal of such refuse through the pipes, flush immediately, and follow with a strong lye solution. Wash the pipes first by pouring hot water through them before the soda goes down.

In this connection a word about the plumbing. With the increase of convenience, the housekeeper's responsibility is likewise augmented. No matter how excellent the plumbing system may be, it is beyond the plumber's art to see that it is not abused. Blame frequently attaches to each individual, for which the housekeeper is directly responsible. For instance, the kitchen sink. Over this opening there should be kept a strainer, to prevent crumbs, lint, tea and coffee grounds from getting in. All grease should be removed from platters, frying pans, etc., before washing, for the liquid grease solidifies and clogs the boiler and grooved places around the boiler and grooved places around the boiler.

All pipes should be flushed often. When the clearing up after each meal is accomplished, wash thoroughly, and then pour down a little of the soda solution, which should always be kept on hand. Six quarts a week will keep a small house in sanitary condition. A good proportion is one-half pint of washing soda to five gallons of boiling water. Place this in a kettle on the stove until all the soda is dissolved.

Washing soda should not be used indiscriminately all over the house. In pouring boiling water into the basins, pour through a funnel, so as not to affect the metal.

In sickness, when disinfectants are necessary, four tablespoonfuls of carbolic acid to a quart of water is a good proportion. Pour in the pipes and let it stand ten or fifteen minutes before flushing.

The best cleaning medium for faucets is a mixture of whiting and diluted ammonia.

away with. It is this strong flavor from the wool that gives so many people a distaste for mutton.

"Fried pork, salt and unwholesome foods," said an officer of the New York State Household Economic Association lately, "is responsible, I am sure, for the frightful intemperance existing among the mountaineers of this state. They almost never have fresh meat or vegetables, and if they had, their wives don't know how to cook them, but pork, and the men are just driven to drink."

As the most practical temperance work possible teachers of cooking are to be sent this winter up to the Adirondack region, where classes will be formed among the mountain women.

These women are not only willing but anxious to be taught—their responsibility for the prevailing conditions having been due more to ignorance than to shiftlessness. We all would agree that a person well fed and nourished is far less apt to crave stimulants, a revolution in the habits of many communities will have been achieved.

THE LONDON FUR MARKET.

A New Discovery in the Production of Imitation Minkskin.

From the London Telegraph.

Though London is the great distributing market of the world, to which the finest furs are sent for sale, its work in the dressing and making-up of skins is far behind that of Paris or Berlin, and it is to those capitals that fastidious buyers turn for the finest manipulation. With the decay of the fur trade system, and the influx of only partially skilled alien labor, it has for several years past been difficult for a lad or girl to learn the highest branches of what is really a well-paid and important craft. Various suggestions have been put forward by those interested in the fur trade, and one of the latest is that of training per workers, and the Furriers' Association—a body of gentlemen representing the leading wholesale fur firms of the city—has enlisted the collaboration of the Northampton Polytechnic Institute, Islington, to open a course of evening lectures and practical instruction in the art of dressing and making up skins. A competent teacher has been secured, the fees have been fixed at an extremely low figure, and it is hoped that an important step will be taken toward enabling the metropolis to compete fairly with her continental rivals.

The experiment has a particular interest at the present moment in view of what is to be the most important of the fur season's fur fashions, and this is the extraordinary perfection to which the treatment of dyeing of the muskash or muskrat skin has been brought. The ordinary mind the mention of this pelt merely conjures up a vision of cheap drab colored jackets with little patches of red rabbit or very inferior beaver. But it does not require a long memory to recall how, three or four years ago, ordinary rabbit was transformed into a little piece of by means of marvelously delicate processes, which removed the longer, coarser hairs, giving fullness and separation to the finer ones left and clever gradation of coloring as seen in the true Alaska skin. These arts have now been applied to the muskash, and it repays the treatment even better. Indeed, at first sight, it is difficult to distinguish it from the rarer skin, so thick and soft is it. Already it is to be found made up in the latest shapes, with costly accessories of richest satin linings and trimmings, and West End houses are showing it in the form of mantles at prices as high as \$40 for the pelt of the fur. The fur is somewhat heavy, "Canadian seal" is the trade name applied to it when it imitates seal skin, but when cunningly dyed to shades of brown it becomes "Russian sable," and is scarcely less successful under this name. None of this treatment is done as yet in this country, but is executed in France, where fur dyeing is every year improving. Kollinsky, for instance, in its natural coloring, is a yellow and poor-colored type of seal, but after the treatment, it becomes almost impossible to distinguish it from the very finest Russian skins of this choicest of all furs, and upon it can be depended even that it is the "bloom" long supposed to be the decisive proof of the genuine type.

GREATEST OF ORGANS.

Description of Instrument in Mormon Tabernacle.

From the Desert (Utah) News.

It was in 1847 that President Young first spoke of building a big organ, one that would be in harmony with the mammoth Tabernacle. Great difficulties were encountered in the building of the instrument, particularly in securing suitable wood for the gigantic pipes with which it was equipped. Some of these pipes took as much as 800 feet of lumber. The mountains far and near were fairly scoured for the proper kind of pipe, hundreds of loads of which were hauled by teams from a point nearly 300 miles south of Salt Lake. It required two months to make a round trip. It will thus be seen that work was very slow. The workmen were all pioneer settlers. The method of tuning the organ was unique, the closest joining being done by means of homemade glue, the making of which consumed hundreds of cattle hides, whose numerous calfskins were used in making the bellows. Altogether, ten years were consumed in the building. Since the time that the organ was first played, it has been numerous additions and changes until today it is recognized as one of the very best, if, indeed, not the best—the grandest organ in the world.

It is now nearly a year ago since the first presidency of the church decided to make the latest improvements in the organ. All of the old pipes were taken out and thoroughly overhauled and more than 4,000 new ones were added. The instrument's action is as marvelous and more responsive than a grand piano, as it has no "inertia" to overcome. The repeating power of each key is 726 times to the minute. All of the old mechanical devices have been incorporated in the instrument, and any combination of tone desired can be distinctly brought out. Especially fine are the "singing" tones, the violin, viola, gamba, cello and bass; the clarinet, two oboes, bassoon, eight varieties of flute tones (each one true to its name), four piccolo stops, four trumpets, two trombones, saxophone, clarion and the "vox humana," which is the pet of the organ and makes "human" tones that deceive even the trained musician.

In all, the organ contains 108 stops and accessories; five complete organs, viz, solo sweet great, choir and pedal. The speaking length of the pipes varies from a quarter of an inch to thirty-two feet. In "full organ" passages the immense bellows displace 5,000 cubic feet of air per minute.

Girl Who Jilted Kitchener.

From Leslie's Weekly.

"The girl who jilted Kitchener" is the title now added to that previously possessed by Lady Helen Stewart, the daughter of the Marquis of Londonderry. Lady Helen is a beauty and one of the most famous belles of London court society. She became engaged to Lord Kitchener of Khartoum about a year ago. Some time in the autumn following she broke her engagement to him and immediately bestowed her hand upon Lord Stavordale. The undoing of Lord Kitchener in his affairs of the heart came about, it is said, through Lady Helen's reading and seeing the awful accounts and caricatures of her lover in the French illustrated papers; from here in her sight he became the cruel creature that the French press represented him to be. It was said that Kitchener was a man hater until he met Lady Helen; he was deeply infatuated with her loveliness and courted her persistently. His rank and military achievements fascinated her, and she became engaged to him. Kitchener is now fifty years of age, a tall, handsome man, with broad shoulders and a frame as lean and sinewy as a greyhound. It is said that he has taken his dismissal from Lady Helen far more deeply than any defeat in war.

New Stars.

From the New York Sun.

Prof. Hugo Seeliger of Munich remarks that the observed fact that "new stars" are nearly all situated in, or very close to, the Milky Way agrees with all that we know of the construction of the heavens. We may admit a priori that the frequency of the occurrence of new stars is directly proportional to the stellar density of the different regions, especially if this frequently results in collisions between cosmic masses. There is good reason to believe. His calculations founded upon such hypotheses show that three-fourths of the new stars that appear in the heavens are situated in the Milky Way and the observed situations of the fifteen new stars which have appeared during the past three centuries agree with the calculation.

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